



January 2019

KLWM

2017 POUILLY FUMÉ “VIEILLES VIGNES” RÉGIS MINET

Pright across the Loire River from world-famous Sancerre sits Pouilly-sur-Loire, home to a slightly less-well-known but equally impressive *terroir* for Sauvignon Blanc. Closer to Chablis than they are to Chinon, these twin appellations—more fraternal than identical—share the former’s legendary, chalky

Kimmeridgian and Portlandian limestone soils. Pouilly, though, is distinct from Sancerre in that its soil contains flint as well. While the jury is still out on soil’s precise impact on what is in your glass, the flinty nature of Régis Minet’s old-vine Pouilly Fumé is both undeniable and irresistible. Like many of the best wines of Chablis and Sancerre, this white is laser-focused, leading with chalk and mouth-watering citrus. That is not to say, however, it is austere. This generous, sunny wine also has a touch of white peach and lychee running through it. Perfect as an apéritif, Régis’s Pouilly Fumé also pairs exquisitely with oysters, grilled fish, or a baguette and slice of chèvre.

—TOM WOLF

\$26.00 *per bottle* **\$280.80** *per case*



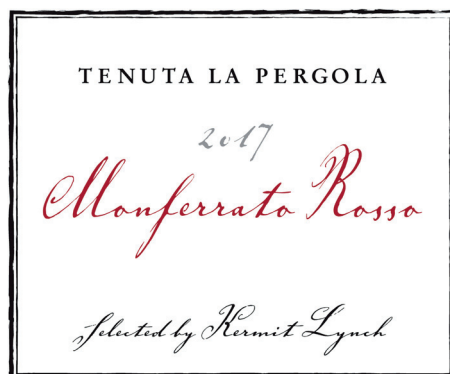
Régis Minet working the 2017 harvest

2017 MONFERRATO ROSSO TENUTA LA PERGOLA

Happening upon a humble trattoria in Italy and being poured a profoundly delicious carafe of house red is among the Holy Grails of wine. This occurs much more often in the imagination than it does in reality. Statistically, it is just slightly more common than coming across the next Bob Dylan at open mic night. That would not be the case, though, if more Italian joints served Tenuta La Pergola's Monferrato Rosso.







This Piemontese red, made for our clients and varying in blend every year, is made up of Barbera and Bonarda in the 2017 vintage. Take one whiff of this intensely aromatic quaffer and you're in a patch of blueberries, cranberries, and strawberries. On the palate, it has some earth and spice, too, along with a friendly tannin and fine acidity. Enjoy this versatile wine on its own or alongside a pizza, simple pasta, and anything off the grill.

—TOM WOLF



\$14.00 per bottle

\$151.20 per case

					
2017 Pouilly Fumé "Vieilles Vignes" <i>Régis Minet</i>	Sauvignon Blanc	25- to 30-year-old vines Clay, marl, Portlandian limestone	Serve <i>cold</i> 46–52° F	Chalk, citrus, peach Generous, sunny, laser-focused	Drink now
2017 Monferrato Rosso <i>Tenuta La Pergola</i>	90% Barbera, 10% Bonarda	15-year-old vines Sand, limestone	Serve <i>slightly cool</i> 58–62° F	Blueberries, cranberries, strawberries Aromatic, friendly, juicy	Drink now

KERMIT LYNCH WINE MERCHANT

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PASTA AL RAGÙ DI CONIGLIO (PASTA WITH RABBIT RAGÙ)

BY CHRISTOPHER LEE

It's hard to find a proper rabbit ragù outside of Tuscany these days. You'll need a fresh, 4-pound rabbit. Ask your local butcher to cut it into 8 pieces: 2 hind legs, 2 shoulders, 2 sections of ribs (remove and save for stock), and the loin split in 2. Make your own pappardelle, or buy a bronze die-cut pasta such as penne rigate, rigatoni, or—my favorite pastasciutta—paccheri.

SOFFRITTO

2 red onions, peeled, finely chopped,
or use food processor
2 carrots, peeled, finely chopped,
or use food processor
2 stalks celery, finely chopped,
or use food processor
1½ cups olive oil
3 cloves fresh garlic, chopped fine as sand

1 rabbit, cut into 8 pieces (as above)
2 ounces pancetta,
diced or finely chopped
1½ cups white wine

2½ cups chicken or rabbit stock
2 ounces tomato paste
1 small piece Parmesan rind
1 cup whole milk
salt, to taste

SPICE SACHET (spices tied in muslin)

½ teaspoon black peppercorns
¼ teaspoon juniper berries
¼ teaspoon allspice
2 spikes clove
1-inch piece cinnamon stick
½ bay leaf
1-inch piece orange zest, dried or fresh

Cook chopped vegetables in olive oil over lowest heat to deep brown color, about 45 minutes. Add chopped garlic and stir for 1 minute. Drain soffritto in sieve, reserving oil. Brown rabbit gently in 2 ounces soffritto oil. Remove rabbit from pan and discard oil. Brown pancetta lightly in pan; reserve pancetta. Deglaze with white wine and reduce until nearly evaporated. Return rabbit to pan, add 2 cups stock, and simmer until rabbit is tender, about 2 hours. Remove rabbit meat from bones and discard bones. Save braising liquid. Chop rabbit coarsely and return meat to pan. Add soffritto, pancetta, tomato paste, Parmesan rind, and spice sachet to pan. Add braising liquid and remaining ½ cup stock. Simmer for 2 hours, adding milk 2 ounces at a time until sauce absorbs all milk and sauce is concentrated and flavorful. Add salt if needed. Serve over noodles with Parmigiano cheese. The Monferrato Rosso is delightful with this dish.

Serves 6